

### **Amendments to the Claims:**

1. (cancelled).
2. (currently amended) A process for the preparation of **high** protein ~~enriched~~, nutritious baked snack food where the snack food comprises

<u>Whole wheat flour</u>	<u>42.41 – 40.38 wt %</u>
<u>Roasted (defatted) soy flour</u>	<u>18.18 – 10.10 wt %</u>
<u>Peanut paste (from roasted peanuts)</u>	<u>4.85 – 6.06 wt %</u>
<u>Sesame seed paste (from roasted Sesame seeds)</u>	<u>1.21 – 2.02 wt %</u>
<u>Sesame seed (whole, roasted)</u>	<u>0.61 – 1.51 wt %</u>
<u>Wheat germ (roasted)</u>	<u>1.82 – 3.53 wt %</u>
<u>Non fat dry milk (fat content &lt;1%)</u>	<u>1.82 – 3.53 wt %</u>
<u>Sugar powder (+ 120<math>\mu</math> sieve)</u>	<u>21.21 – 22.71 wt %</u>
<u>Liquid glucose</u>	<u>1.21 – 1.51 wt %</u>
<u>Fat (M.P. 40°C)</u>	<u>5.45 – 6.56 wt %</u>
<u>Lecithin (soy)</u>	<u>0.18 – 0.25 wt %</u>
<u>Sodium Chloride</u>	<u>0.3 – 0.76 wt %</u>
<u>Ammonium bicarbonate</u>	<u>0.48 – 0.61 wt %</u>
<u>Baking powder</u>	<u>0.18 – 0.28 wt %</u>
<u>Iron</u>	<u>3.49 - 3.57 g wt %</u>
<u>Zinc</u>	<u>7.50 – 7.65 g wt %</u>

<u>Copper</u>	<u>0.25 – 0.26 g wt %</u>
<u>Iodine</u>	<u>0.097 – 0.101 g wt %</u>
<u>Magnesium</u>	<u>0.48 – 0.49 g wt %</u>
<u>Vitamin – A</u>	<u>0.14 – 0.141g wt %</u>
<u>Vitamin – D</u>	<u>0.0035 – 0.0036 g wt %</u>
<u>Vitamin – E</u>	<u>0.25 – 0.257 g wt %</u>
<u>Vitamin – K</u>	<u>0.29 – 0.302 g wt %</u>
<u>Vitamin B1 (Thiamine)</u>	<u>0.25 – 0.257 g wt %</u>
<u>Vitamin B2 (Riboflavin)</u>	<u>0.28 – 0.288 g wt %</u>
<u>Nicotinic acid</u>	<u>2.50 – 2.55 g wt %</u>
<u>Pyridoxine</u>	<u>0.29 – 0.308 g wt %</u>
<u>Folic acid</u>	<u>0.009 – 0.010 g wt %</u>
<u>Pantothenic acid</u>	<u>0.0003 – 0.000302 g wt %</u>
<u>Vitamin – C</u>	<u>11.99 – 12.24 g wt %</u>
<u>Biotin</u>	<u>0.096 – 0.10 g wt %</u>
<u>Inositol</u>	<u>0.499 – 0.509 g wt %</u>
<u>Choline bitartrate</u>	<u>1.248 – 1.272 g wt %</u>
<u>Vitamin – B12</u>	<u>0.00028 – 0.00038 g wt %,</u>

~~according to claim (1)~~ comprising the steps of (i) powdering ~~the~~ wheat kernels in a disc mill resulting in whole wheat flour to pass through 10xx (129 $\mu$ ) sieve, (ii) roasting the defatted soy flour in a fluidized bed roaster for a period of 5 – 12

minutes at 200 – 220°C, (iii) roasting ~~of~~ peanuts in a fluidized bed roaster for a period of 5 – 15 minutes at 280 – 320°C, (iv) dehulling ~~of the~~ roasted peanuts in a brush finisher, (v) converting the roasted and dehulled peanuts into a fine paste in an electric grinder, (vi) roasting ~~of~~ sesame seeds in a fluidized bed roaster for a period of 4 – 6 minutes at 280 – 320°C, (vii) converting ~~required~~ a portion of ~~the~~ roasted sesame seeds into a fine paste in an electric grinder, (viii) roasting ~~of~~ wheat germ in a fluidized bed roaster for a period of 3 – 5 minutes at 280 – 320°C, (ix) forming a vitamin-mineral premix by homogeneously mixing, ~~homogenous mixing of vitamins namely~~, vitamin A, vitamin D, vitamin E, vitamin K, vitamin B1 (thiamine), vitamin B2 (riboflavin), nicotinic acid, pyridoxine, folic acid, pantothenic acid, biotin, inositol, choline bitartrate, vitamin B12 and vitamin C, and ~~minerals, namely~~, iron, zinc, copper, iodine and magnesium, along with 200 – 300g of whole wheat flour for a period of 5 – 10 minutes, ~~to form the vitamin and mineral premix~~, (x) preparing a blend of 70 – 80 % by weight of whole wheat flour, 20 – 30 % by weight of roasted defatted soy flour, and 4 – 6 % by weight of non fat dry milk, and 0.3 – 0.5 % by weight of baking powder, (xi) dissolving ammonium bicarbonate and sodium chloride in ~~formula~~ water, (xii) transferring ~~the~~ peanut paste from step (v), ~~the =v~~, sesame seed paste from step (vi), ~~the =vi~~, roasted wheat germ from step (viii), ~~the =viii~~, vitamin and mineral premix from step (ix), ~~the =ix~~, blend of whole wheat flour, soy flour, milk powder and baking powder from step (x), ~~and =x~~, other ingredients ~~such as including the~~ roasted whole sesame seed, sugar powder, fat, liquid glucose, lecithin, flavoring agent, and the ammonium bicarbonate and sodium chloride dissolved in ~~formula~~ water as

obtained in step (xi), ~~xi~~, into a mixer and mixing for 15 – 20 minutes ~~into to form~~ a homogenous dough, (xiii) sheeting the dough to a thickness of 1.5mm – 2.0mm, (xiv) docking and cutting the sheeted dough into circular ~~shape shapes~~, (xv) baking ~~the cut dough~~ in a conventional oven at 180 – 220°C for 4 – 6 minutes to get the ~~high~~ protein ~~enriched~~, nutritious baked snack food.

3. (Original) A process as claimed in claim (2) wherein commercially available wheat used is with 9.0 – 10.0% moisture, 1.1 – 1.5 % ash, 9.2 – 10.0 % protein content.

4. (currently amended) A process as claimed in claim (2) wherein ~~the wheat has a protein content in the range of 9.2 – 10.0%. wheat kernels are processed into flour in a disc mill to pass through 10 xx (129 $\mu$ ) sieve.~~

5-12. (cancelled)

13. (currently amended) A process ~~for the preparation of protein enriched, nutritious snack food, where the snack food comprises~~

<u>Whole wheat flour</u>	<u>42.41 – 40.38 wt %</u>
<u>Roasted (defatted) soy flour</u>	<u>18.18 – 10.10 wt %</u>
<u>Peanut paste (from roasted peanuts)</u>	<u>4.85 – 6.06 wt %</u>

<u>Sesame seed paste (from roasted Sesame seeds)</u>	<u>1.21 – 2.02 wt %</u>
<u>Sesame seed (whole, roasted)</u>	<u>0.61 – 1.51 wt %</u>
<u>Wheat germ (roasted)</u>	<u>1.82 – 3.53 wt %</u>
<u>Non fat dry milk (fat content &lt;1%)</u>	<u>1.82 – 3.53 wt %</u>
<u>Sugar powder (+ 120<math>\mu</math> sieve)</u>	<u>21.21 – 22.71 wt %</u>
<u>Liquid glucose</u>	<u>1.21 – 1.51 wt %</u>
<u>Fat (M.P. 40°C)</u>	<u>5.45 – 6.56 wt %</u>
<u>Lecithin (soy)</u>	<u>0.18 – 0.25 wt %</u>
<u>Sodium Chloride</u>	<u>0.3 – 0.76 wt %</u>
<u>Ammonium bicarbonate</u>	<u>0.48 – 0.61 wt %</u>
<u>Baking powder</u>	<u>0.18 – 0.28 wt %</u>
<u>Flavoring agents (ml) (cardamom flavor)</u>	<u>0.06 – 0.15 wt %</u>
<u>Iron</u>	<u>3.49 - 3.57 g wt %</u>
<u>Zinc</u>	<u>7.50 – 7.65 g wt %</u>
<u>Copper</u>	<u>0.25 – 0.26 g wt %</u>
<u>Iodine</u>	<u>0.097 – 0.101 g wt %</u>
<u>Magnesium</u>	<u>0.48 – 0.49 g wt %</u>
<u>Vitamin – A</u>	<u>0.14 – 0.141g wt %</u>
<u>Vitamin – D</u>	<u>0.0035 – 0.0036 g wt %</u>
<u>Vitamin – E</u>	<u>0.25 – 0.257 g wt %</u>

<u>Vitamin – K</u>	<u>0.29 – 0.302 g wt %</u>
<u>Vitamin B1 (Thiamine)</u>	<u>0.25 – 0.257 g wt %</u>
<u>Vitamin B2 (Riboflavin)</u>	<u>0.28 – 0.288 g wt %</u>
<u>Nicotinic acid</u>	<u>2.50 – 2.55 g wt %</u>
<u>Pyridoxine</u>	<u>0.29 – 0.308 g wt %</u>
<u>Folic acid</u>	<u>0.009 – 0.010 g wt %</u>
<u>Pantothenic acid</u>	<u>0.0003 – 0.000302 g wt %</u>
<u>Vitamin – C</u>	<u>11.99 – 12.24 g wt %</u>
<u>Biotin</u>	<u>0.096 – 0.10 g wt %</u>
<u>Inositol</u>	<u>0.499 – 0.509 g wt %</u>
<u>Choline bitartrate</u>	<u>1.248 – 1.272 g wt %</u>
<u>Vitamin – B12</u>	<u>0.00028 – 0.00038 g wt %,</u>

~~as claimed in claim (1)~~ wherein whole wheat flour, roasted defatted soy flour, non fat dry milk and baking powder are thoroughly mixed for about 10 – 12 minutes into a homogenous mixture.

14. (currently amended) A process as claimed in claim ~~(2)~~ (13) wherein ammonium bicarbonate and sodium chloride are dissolved in ~~formula~~ water.

15. (currently amended) A process for the preparation of protein enriched, nutritious snack food, where the snack food comprises

<u>Whole wheat flour</u>	<u>42.41 – 40.38 wt %</u>
<u>Roasted (defatted) soy flour</u>	<u>18.18 – 10.10 wt %</u>
<u>Peanut paste (from roasted peanuts)</u>	<u>4.85 – 6.06 wt %</u>
<u>Sesame seed paste (from roasted Sesame seeds)</u>	<u>1.21 – 2.02 wt %</u>
<u>Sesame seed (whole, roasted)</u>	<u>0.61 – 1.51 wt %</u>
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<u>Non fat dry milk (fat content &lt;1%)</u>	<u>1.82 – 3.53 wt %</u>
<u>Sugar powder (+ 120<math>\mu</math> sieve)</u>	<u>21.21 – 22.71 wt %</u>
<u>Liquid glucose</u>	<u>1.21 – 1.51 wt %</u>
<u>Fat (M.P. 40°C)</u>	<u>5.45 – 6.56 wt %</u>
<u>Lecithin (soy)</u>	<u>0.18 – 0.25 wt %</u>
<u>Sodium Chloride</u>	<u>0.3 – 0.76 wt %</u>
<u>Ammonium bicarbonate</u>	<u>0.48 – 0.61 wt %</u>
<u>Baking powder</u>	<u>0.18 – 0.28 wt %</u>
<u>Flavoring agents (ml) (cardamom flavor)</u>	<u>0.06 – 0.15 wt %</u>
<u>Iron</u>	<u>3.49 - 3.57 g wt %</u>
<u>Zinc</u>	<u>7.50 – 7.65 g wt %</u>
<u>Copper</u>	<u>0.25 – 0.26 g wt %</u>
<u>Iodine</u>	<u>0.097 – 0.101 g wt %</u>
<u>Magnesium</u>	<u>0.48 – 0.49 g wt %</u>

<u>Vitamin – A</u>	<u>0.14 – 0.141g wt %</u>
<u>Vitamin – D</u>	<u>0.0035 – 0.0036 g wt %</u>
<u>Vitamin – E</u>	<u>0.25 – 0.257 g wt %</u>
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<u>Vitamin B1 (Thiamine)</u>	<u>0.25 – 0.257 g wt %</u>
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<u>Nicotinic acid</u>	<u>2.50 – 2.55 g wt %</u>
<u>Pyridoxine</u>	<u>0.29 – 0.308 g wt %</u>
<u>Folic acid</u>	<u>0.009 – 0.010 g wt %</u>
<u>Pantothenic acid</u>	<u>0.0003 – 0.000302 g wt %</u>
<u>Vitamin – C</u>	<u>11.99 – 12.24 g wt %</u>
<u>Biotin</u>	<u>0.096 – 0.10 g wt %</u>
<u>Inositol</u>	<u>0.499 – 0.509 g wt %</u>
<u>Choline bitartarate</u>	<u>1.248 – 1.272 g wt %</u>
<u>Vitamin – B12</u>	<u>0.00028 – 0.00038 g wt %,.</u>

~~according to claim (1)~~ wherein peanut paste, sesame seed paste, roasted wheat germ, ~~a premix of vitamins and minerals, vitamin-mineral premix,~~ a blend of whole wheat flour-soy flour-milk powder-baking powder, roasted sesame seed, sugar powder, fat, liquid glucose, lecithin, flavoring agent, ammonium bicarbonate and sodium chloride dissolved in ~~formula~~ water ~~are~~ is transferred to a mixer and mixed for 15 – 20 minutes into a homogenous dough.



16. (currently amended) A process as claimed in claim ~~(1)~~ (15) wherein the dough is sheeted to a thickness of 1.5 – 2.0 mm.

17. (Original) A process as claimed in claim (16) wherein sheeted dough is docked and cut using a circular die of about 3.0 – 4.0 mm diameter.

18. (currently amended) A process as claimed in claim (17) wherein the cut dough is baked in a conventional oven at 180- 220°C for 4 – 6 minutes to get the ~~high~~ protein ~~enriched~~, nutritious baked snack food.

19. (currently amended) A process according to claim ~~(1)~~ (18) wherein the snack food is cooled and packed.

20-26. (cancelled)